

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A fat and oil composition for bakery products, comprising:

50 to 85 parts by weight of (A) edible fat and oil having the content of unsaturated fatty acid residues in the total constituent fatty acids thereof of 75 wt% or more,

10 to 35 parts by weight of (B) an emulsifier, and

0.1 to 10 parts by weight of (C) a humectant,

wherein

the (A)/(B) ratio by weight is 6.5 or less, and

at least 80% by weight of the emulsifier constituting (B) is glycerin fatty monoester and propylene glycol fatty monoester, and the mixing ratio of glycerin fatty monoester to propylene glycol fatty monoester by weight is 1/0.5 to 1/2.

Claim 2 (Original): The fat and oil composition for bakery products according to claim 1, wherein the content of the emulsifier (B) is 10 to 30 parts by weight.

Claims 3-4 (Canceled).

Claim 5 (Previously Presented): The fat and oil composition for bakery products according to claim 1, wherein the degree of penetration into the fat and oil composition for bakery products is 200 or less.

Claim 6 (Previously Presented): The fat and oil composition for bakery products according to claim 1, wherein the humectant (C) is a thickening polysaccharide.

Claim 7 (Previously Presented): Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1 and 0.5 to 8 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, incorporated into 100 parts by weight of wheat flour.

Claim 8 (Original): Bread comprising liquid oil, comprising 1 to 25 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 9 (Original): Bread comprising liquid oil, comprising 0.5 to 8 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, 0.5 to 17 parts by weight of (A') liquid oil having a melting point of 20°C or less, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 10 (Previously Presented): The bread according to claim 7, wherein the stress of the bread stored at 20°C for 3 days after baking is 2.2 N or less upon 50% compression in the thickness direction of the bread.

Claim 11 (Previously Presented): The bread according to claim 7, wherein the bread is sliced bread.

Claim 12 (Previously Presented): Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1, 8 to 20 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, and 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour.

Claim 13 (Original): Bread comprising liquid oil, comprising 8.5 to 37 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 14 (Original): Bread comprising liquid oil, comprising 8 to 20 parts by weight of fat and oil having a melting point of 25 to 50°C, 0.5 to 17 parts by weight of (A') liquid oil having a melting point of 20°C or less, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 15 (Previously Presented): The bread according to claim 12, wherein the stress of the bread stored at 20°C for 3 days after baking is 2.8 N or less upon 50% compression in the height direction of a cram portion in the bread.

Claim 16 (Previously Presented): The bread according to claim 12, wherein the bread is sweet bread.

Claim 17 (Previously Presented): Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1, 20 to 70 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, and 5 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour.

Claim 18 (Original): Bread comprising 20.5 to 87 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 5 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 19 (Previously Presented): The bread according to claim 17, wherein the bread is a Danish pastry, brioche or croissant.

Claim 20 (Previously Presented): Frozen bread dough comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1, incorporated into 100 parts by weight of wheat flour.

Claim 21 (Original): The frozen bread dough according to claim 20, which further comprises 3 to 30 parts by weight of (F) yeast.

Claim 22 (Previously Presented): Bread obtained by baking the frozen dough according to claim 20.

Claim 23 (Original): The bread according to claim 22, which comprises 1 to 67 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 24 (Previously Presented): Cake comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1 and (E) sugar, incorporated into 100 parts by weight of wheat flour.

Claim 25 (Original): Cake comprising 1.8 to 55 parts by weight of fat and oil, 0.33 to 12.8 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 80 to 300 parts by weight of sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 26 (Previously Presented): The cake according to claim 24, wherein the water content of the cake stored at 20°C for 1 day after baking is 10 to 25 wt% based on the weight of the cake, and the water activity is 0.85 or less.

Claim 27 (Canceled).

Claim 28 (Original): A method of producing bakery products by adding the fat and oil composition of claim 1 to dough.

Claim 29 (Previously Presented): The fat and oil composition for bakery products according to claim 1, wherein the humectant (C) is at least one thickening polysaccharide selected from the group consisting of gellan gum, karaya gum, tamarind seed gum, cod gum, glucomannan, xanthane gum, locust bean gum, pullulan, guar gum, iota-carrageenan, HM pectin, LM pectin, tragacanth gum, crystalline cellulose, propylene glycol alginate, water-soluble soybean polysaccharide, gum ghatti, methyl cellulose, psyllium seed, and cassia gum.